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— Novozym 435.

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(3,4), (5). : (1,2)

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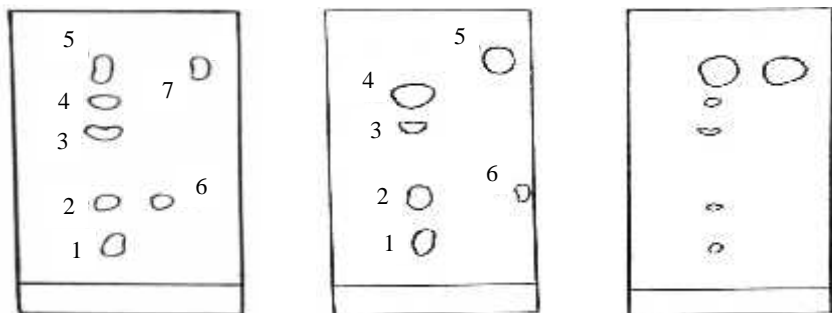
.2 3. -

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1 – 1- ; 1 – 1- ; 1 – 1- ;

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[9].

(200), – (1:9) (200), –

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2,4 % .

86,4 % .

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Novozym 435,

: () – 1:0,5; 1:1,0; 1:2,0; 1:3,0.

67,4 % ., 87,2 % ., 84,0 % .,

80,0 % .

: 1:1.

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Lypozyme RM IM	81,0	17,4	1,6
Lypozyme TL IM	63,2	28,8	8,0
Novozym 435	9,3	85,5	5,2

Novozym 435. (-

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: = 1:1.

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